

Salt and Serenity

Salty Sweet Peanut Butter Cookies

Recipe created by Julia Moskin on www.cooking.nytimes.com

Makes about 48 cookies

1 cup (2 sticks) unsalted butter, preferably cultured butter, removed from fridge 30 minutes before making dough
¾ cup granulated sugar
¾ cup (packed) light brown sugar
1 heaping teaspoon kosher salt
2 cups unsweetened peanut butter, creamy or chunky
2 eggs, at room temperature
2 cups all-purpose flour
1 Tablespoon Flaky sea salt
2 Tablespoons coarse sanding sugar

1. Heat oven to 350°F and line 2 baking sheets with parchment paper. In a mixer fitted with a paddle attachment, cream the butter and sugars until smooth and fluffy, at least 3 minutes. Add the peanut butter and eggs, and mix. Add the flour and salt and mix just until well combined, with no white flour showing.
2. Using a small cookie scoop (about 1 Tablespoon capacity), scoop dough onto prepared pans. The tops will be rounded but craggy. I was able to get 20 on each 13 x 18 inch baking sheet. The cookies will not spread much or change shape when they bake, so they can be placed quite close together, but leave room for air circulation so they can brown.
3. In a small bowl, mix flakey sea with coarse sugar. Sprinkle each cookie lightly with sugar-salt mixture, getting it into the crags and crannies. Bake 10-12 minutes, until cookies are set and very light golden-brown. Do not over-bake cookies or they will be dry and crumbly. Carefully lift or slide off baking sheets and cool on racks. Store in layers separated by parchment paper, in airtight containers.